



# Soléna

## 2010 PINOT GRIS

### Oregon

#### VINEYARDS

##### Harvest Date

Oct 20 - Nov 4, 2010

##### Yield      Brix

2.1 tons/acre    22.1°

#### THE WINE

##### Varietal

91% Pinot Gris  
5% Gewurztraminer  
4% Pinot Blanc

##### AVA

Oregon

##### Alcohol    pH

13.1%    3.33

##### Production

1,500 cases

##### Release Date

May 2011

##### Winemaker

Laurent Montalieu

#### TASTING NOTES

*Aromas of white pear, peach, nectarine and yellow apples are complimented by characters of lemon verbena and other fresh herbs. Honey, apricot and geranium notes on the palate integrate with refreshing acids, crisp Oregonian minerality and a lingering complexity, classic notes of the 2010 vintage. A very food friendly wine that will pair well with a large range of food.*

#### THE VINTAGE

In many parts of the Willamette Valley bud break came early and was then stalled by a month of cold and rain. Then came the wettest June on record and the coldest summer in 17 years. As a result, extended hang time was reported throughout the state, as growers and winemakers waited for optimal flavor development. The long hang time and increased sun exposure for the grapes resulted in complex and well developed fruit creating the potential for a high-quality but lower yielding vintage. After a long, slow and steady growing season, the 2010 harvest was one of the busiest and most dramatic to date as vineyards across the valley raced to pick before a week of rain that was forecasted. In the end, lower sugars made way for refined, elegant and approachable wines and the deep complexity of characters, along with bright acids which created charming wines with perfect harmony.

#### THE VINEYARD

We used fruit from several sites throughout the Willamette Valley including; Mason Ridge and Bailey Vineyards in the Chehalem Mountains, Gaudalupe Vineyard in the Dundee Hills, Hyland Vineyard in McMinnville and ElvenGlade Vineyard in Yamhill-Carlton. This wide range of vineyard sites across the AVAs offers a variety of flavors and structures from which we can create the best, most balanced blend. We followed viticulture practices that allowed us to minimize the use of pesticides and materials that could jeopardize the life of the soil. Each vineyard site was closely monitored as harvest approached, and the picking date was chosen based on taste.

#### VINIFICATION

This wine was fermented in stainless steel to emphasize the naturally fruity character of the Pinot Gris grape. The grapes were cooled prior to processing, utilizing the important cooling areas of our state-of-the-art winemaking facility, NW Wine Company. Primary fermentation was held at a maximum of 60°F with selected aromatic yeasts that were chosen to complement and preserve the fruit components. Whole cluster pressing took place in order to capture the essence and freshness of the fruit. No malolactic fermentation was allowed. A small amount of Gewurztraminer and Pinot Blanc were added to enhance and compliment the aromatic qualities and complexity of the wine. Each lot was fermented separately in order to create our best blend. The wine was carefully blended to obtain a crisp, refreshing style, capitalizing on the unique variations from each vineyard site.